

Functional ingredients for poultry meat products

Review Article

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Abstract

Various types of functional ingredients in the forms of inorganic salts (i.e. sodium chloride, phosphates, bicarbonate) and organic compounds mainly from plant and animal origins have been introduced to meet wide sensory and technological requirements of processed meat producers and consumers. This review deals with functional ingredients that are commonly used in processed poultry meat products, their mechanisms of action, scope of applications and current market trends. Functional ingredients could be effectively used by adopting integrated approaches which manage the use of these ingredients in way allow to produce cleaner label, accepted products and at the same time optimize the cost formulations.

Review